

Claims

1. A method for preparing cappuccino wherein at least one coffee pad filled with ground coffee and an instant and/or liquid creamer are utilized, the method further comprising the following method steps: - hot water is forced under pressure through the coffee pad for obtaining coffee extract; - the coffee extract is fed under pressure to at least one nozzle for obtaining a coffee extract jet, the coffee extract jet is aimed at a first buffer reservoir already filled with the creamer so that in the first buffer reservoir the cappuccino is formed and the cappuccino is discharged from the first buffer reservoir.
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2. A method according to claim 1, characterized in that the cappuccino flowing from the first buffer reservoir is supplied to an impact surface while, after the cappuccino has flowed onto the impact surface, the cappuccino is discharged for consumption.
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3. A method according to claim 2, characterized in that the impact surface is formed by a bottom of a second buffer reservoir which is also filled with the cappuccino, while the cappuccino is discharged from the second buffer reservoir for consumption.
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4. An apparatus for the preparation of a cappuccino provided with a holder with an inlet and an outlet wherein, in use, the holder is filled with ground coffee, the apparatus being further provided with hot water means for supplying hot water under pressure to the inlet of the holder so that the hot water is forced through the ground coffee for obtaining a coffee extract, at least one nozzle which is in fluid communication with the outlet for generating a coffee extract jet and a first buffer reservoir which, in use, is filled with an instant and/or liquid creamer, the first buffer reservoir being positioned
20 relative to the at least one nozzle such that the coffee extract jet spouts into the first buffer reservoir so that the cappuccino is formed, the first buffer reservoir being provided with at least one first outflow path for discharging the
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cappuccino from the first buffer reservoir, the apparatus being further provided with an impact surface positioned relative to the first buffer reservoir such that the cappuccino flowing from the buffer reservoir impacts onto the impact surface before leaving the apparatus.

- 5 5. An apparatus according to claim 4, characterized in that the impact surface forms part of a second buffer reservoir provided with at least one second outflow path for discharging the cappuccino from the second buffer reservoir for consumption.
- 10 6. An apparatus according to claim 5, characterized in that the first buffer reservoir is removably arranged in the apparatus.
7. An apparatus according to claim 6, characterized in that the first buffer reservoir is placed above the second buffer reservoir.
- 15 8. An apparatus according to claim 6 or 7, characterized in that the first buffer reservoir has a bottom which is smaller than a bottom of the second buffer reservoir.
9. An apparatus according to any one of the preceding claims 4 – 8, characterized in that the first buffer reservoir is formed by an opened disposable cup filled with the creamer or a refillable holder which is filled with the creamer.
- 20 10. An apparatus according to any one of the preceding claims 4 – 9, characterized in that the first outflow path comprises an opening in a bottom of the first buffer reservoir.
11. An apparatus according to claims 7 and 9, characterized in that the disposable container or the refillable holder is arranged to be positioned on top 25 of the second buffer reservoir such that the first outflow path terminates in the second buffer reservoir.
12. An apparatus according to any one of claims 4 – 11, characterized in that the holder is designed to be filled with a coffee pad.
13. A disposable cup of the assembly according to claim 11.
- 30 14. A refillable holder of the assembly according to claim 11.